

ABSTRACT**PROCEDURE AND APPARATUS OF RAPID COOLING OF PACKAGED
BEVERAGES**

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Based on the use of a coolant aqueous liquid, usually brine, maintained at low temperature in a reservoir receptacle, as low as -20°C if the brine is of Sodium chloride or as low as -50°C if it is of Calcium chloride, applied on the upper surface of the container, positioned horizontally, rotating about its axis, by means of soft jets, during a time which is calculated from the initial and desired temperatures, the temperatures of the cold solution and of the rinsing water and from the temporal coefficient of the packaged beverage, so that the brine glides over its surface drawn by the force of gravity, surrounding it completely through surface tension adherence to the surface of the container located underneath, where it is detached, determining at all times that the brine coats the greater part of the container during the spraying.

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By substituting the coolant liquid with hot water the rapid heating of packaged beverages is produced.